

Winter menu 2017



Open daily from 6.30pm or Sunday lunch 12-2.30pm

Nibbles....

Olives, crisps or salted roasted broad beans £3.30 each

Starters.....

Soup, seasonal from the veggie basket brought to us by local producers & gardeners, served with homemade bread (v) £6

Fennel, orange & quinoa salad with pine nuts & a tahini dressing £6.50

Twice baked smoked haddock soufflé, horseradish cream, rocket & alpine £6.50

Pigeon terrine, winter slaw, hazelnuts, Strattons' pickles £7.50

Cured salmon, pomegranate & mint glaze, tahini cauliflower mash £7.50

Slow cooked venison pasty, pink pickled turnips, raisin puree & beetroot crisps £7

Mains.....

Pork & rabbit pithivier, parsnip puree, crispy kale, mustard crème fraiche sauce.£17

4oz beef fillet cooked medium rare, braised ox cheek with Seville orange, shallot & potato tarte tatin £24

Pan-fried seabass, fennel & celery puy lentils, 'farmhouse' potatoes, winter salsa verde £17

Pan-fried cod fillet, salt cod croquettes, spinach and garlic velouté, lemon oil & crispy capers £18

Goats cheese polenta with mushrooms, spinach & herbs, leek tempura (V) £14

Cauliflower risotto, curried cauliflower steak, herby crumb (V) £14

Extras;

Simple green salad £2

Farmhouse potatoes £3.25

3 mixed seasonal vegetables £3.25

Desserts

Hot pear & hazelnut sponge pudding, vanilla custard, brandy snaps £6.50

Apple & cinnamon bread & butter pudding, vanilla ice cream £6.50

Dark chocolate tart, passionfruit sorbet £7

Rhubarb & yoghurt sponge, vanilla ice cream & crumble topping 6.50

Baileys mocha sundae...coffee ice cream, baileys, honeycomb£7

The full cheese plate; local cheeses, biscuits & quince with roasted nuts £9

Selection of Jules's homemade petit fours & a coffee £5.95

Vanilla, coffee ice cream or passionfruit sorbet all £2 per scoop

Coffee or tea with a homemade biscuit £2.75

Strattons makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. As Strattons prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation & cannot take responsibility for any adverse reaction that may occur.